Favourite Recipes

Towers Head Office
November 1986

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BACHELOR DIP

Step 1 - Some Fish

Step 2 - Some Cream Cheese

Step 3 - Mash up and Serve

BACHELOR SOUP

Step 1 - Some Chicken

Step 2 - Some Water

Step 3 - Boil and Serve

BACHELOR STEW

Step 1 - Some Meat

Step 2 - Some Potatoes

Step 3 - Some Water

Step 4 - Some Salt

Step 5 - Boil and Serve

BACHELOR PUDDING

Ingredients - 1 can Mixed Fruit
- 1 openor

Step 1 - Open Can and Serve.

These recipes come from Ron Ferguson's Bachelor Cook Book. I understand his wings have since been clipped and he is being 'forced' to eat more exotic dishes!

WILD RICE DRESSING

Yield: 3 cups
(For duck, chicken, pheasant or double for 10 lb. turkey)

2 tbsp. butter
1 tbsp. onion, freshly chopped
2 tbsp. celery, finely chopped
1 tbsp. chopped parsley
1 1/2 tsp. savory (or sage)
1 tsp. Worcestershire sauce
Salt and Pepper to taste
2 cups cooked wild rice

Brown onion in butter, add celery and saute a few minutes. Combine with parsley, worcestershire sauce, savory, salt and pepper. Toss with wild rice.

Madeleine Stewart

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CRANBERRY STUFFING

3 cups fresh cranberries
3/4 cup sugar
3/4 cup butter, melted
12 cups bread crumbs
1 1/2 cups raisins
1 tbsp. salt
Grated rind of 2 lemons
1 tbsp. salt
3/4 tsp. cinnamon
3/4 cup broth or water

Chop cranberries and blend in sugar. Blend butter and bread crumbs. Combine these two mixtures with remaining ingredients. Mix well.

Yield: Stuffing for 12 to 14 lb. turkey.

Madeleine Stewart

HOW TO BAKE A CAKE

Light oven. Get out bowls, spoons and ingredients. Grease pan and crack nuts. Remove 18 blocks and 17 toy automobiles from kitchen table. Measure out 2 cups of flour. Remove Johnny's hands from flour and wash his hands. Put flour, baking powder and salt in sifter. Get dustpan and sweep up pieces of bowl Johnny knocked on floor. Get another bowl. Answer Doorbell. Return to ketchen and remove Johnny's hands from bowl. Wash Johnny and get out egg. Answer phone. Return and take out greased pan. Remove 1/4 inch of salt from pan. Look for Johnny. Return to kitchen and find Johnny. Remove his hands from bowl. Wash shortening, etc. from him. Take up greased pan and find 1/4 inch of mothballs in it. Head for Johnny who flees, knocking bowl off table. Wash kitchen floor, wash walls, wash dishes and call bakery. Lie down.

CHICKEN AND FRUIT SALAD

Orange-Yogourt Dressing:
1 container (175g) BEATRICE light plain yougourt
2 tbsp. frozen orange juice concentrate, thawed
1/2 tsp. lemon juice
1/2 tsp. fresh or dried chopped chives
1/4 tsp. dried rosemary
Freshly ground pepper to taste

Salad:
8 cups torn lettuce (romaine, leaf or iceberg)
1/2 cup mandarin orange segments, drained
1/2 cup fresh or canned pineapple chunks, drained
1/3 cups seedless red grapes
1/4 lb. low-fat mozzarella cheese, cut in bite-size strips (1 cup)
1/2 lb. cooked boneless chicken, cut in bite-size strips (1 1/2 cups)

In small bowl, stir together all dressing ingredients until well bolended: refrigerate until serving time.
To prepare salad, toss lettuce with mandarin orange segments, pineapple chunks, and grapes. Divide salad mixture among 4 serving plates. Top with mozzarella cheese and cooked chicken strips. Serve with orange-yogourt dressing.
Makes 4 servings. Preparation time: 20 min.